

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

x 678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Owner Council of the	Wafflent Addre St J Vaffle ddress X 645 Charge e Person's	ss (nu os e Handon Par E-ma	Barrier 8-18-23	Purpose; 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	c_1	Per (See back	doys R		
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARE DEPOSITED IN THE 4CM		* **	7 1 Value 1			
Section#	C/NC	R	PROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE N				
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701	NC		Meusured Chlorine Sanitizer Observed no Chlorine test	5400 ppm.		1 1	UTEU		
392	NC		Observed dumpster lid open.	377711-07		CALL	PILI		
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			* remind staff to use cigo	une He recepticle	•				
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Received by	(name and	$\hat{}$		Inspected by (name and title pr					
Paul Berrier, District Manager Thomas Snider, EHS									
Received by	(signature)	: _/	A. Berrier	Inspected by (signature):	ride				
cct		C	D 001		cc:	-			

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

nattle House - St Joseph 1-7-20

	Floyd County Health Department Inspection Notes							
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